

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
13 January 2005 (13.01.2005)

PCT

(10) International Publication Number  
WO 2005/002350 A1

(51) International Patent Classification: A23C 21/06,  
9/137, 19/00, 20/00, 23/00, A23J 3/08

(21) International Application Number:  
PCT/NZ2004/000142

(22) International Filing Date: 5 July 2004 (05.07.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data: 526878 4 July 2003 (04.07.2003) NZ

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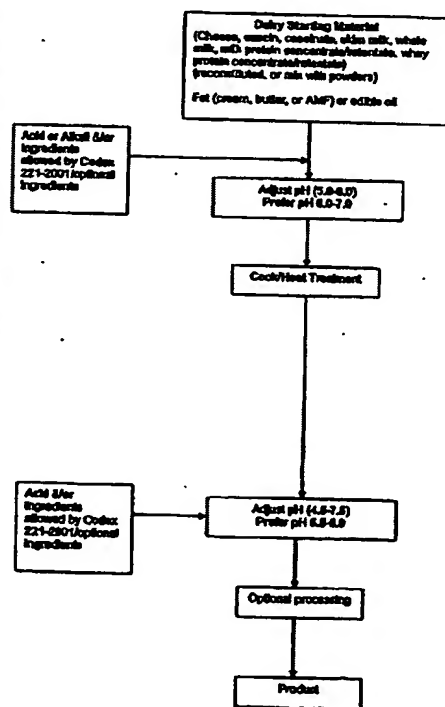
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(81) Designated States (unless otherwise indicated, for every  
kind of national protection available): AE, AG, AL, AM,  
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,  
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EG, ES, FI,  
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,  
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,  
MG, MK, MN, MW, MX, MY, NA, NI, NO, NZ, OM, PG,  
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,  
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,  
ZW.

(84) Designated States (unless otherwise indicated, for every  
kind of regional protection available): ARIPO (BW, GH,  
[Continued on next page]

(54) Title: A METHOD FOR MODIFYING THE TEXTURE OF A DAIRY PRODUCT



(57) Abstract: The invention provides a process for preparing cheese,  
a cheese-like product, a yoghurt or a dairy dessert without removing  
whey. It comprises providing a dairy starting material comprising cas-  
sein and a quantity of undenatured (native) whey protein; adjusting the  
pH, if required, to a preselected point in the range 5.0-8.0; subjecting  
the material with the desired pH to a heating step; adjusting the pH of  
the heated intermediate product to 4.5-7.5 and processing and/or pack-  
aging the pH 4.5-7.5 product to form the final product. The process  
involves the manipulation of the texture of a dairy gel.

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